Food Chemistry **33** (1989) 322–324

CONTENTS OF VOLUME 33

Number 1

Modern Approaches to Food Safety 1
J. R. NORRIS (UK)

The Quality of Cereal Foods 15
B. A. BANGERT (UK)

Processed Oil and Fat Products 27
B. W. NICHOLS (UK)

Food Composition and Human Behaviour 33
D. M. CONNING (UK)

What is Natural? 43
A. E. BENDER (UK)

What is a Healthy Food? 53
W. F. J. CUTHBERTSON (UK)

Number 2

Intramolecular Cyclizations of Lysine Amadori Rearrangement Products . . 81
VAROUJAN YAYLAYAN & PETER SPORNS (Canada)

The Beneficial Effect of Citric and Ascorbic Acid on the Phenolic Browning Reaction in Stored Artichoke (*Cynara scolymus* L.) Heads 93
VINCENZO LATTANZIO, VITO LINSALATA, SANDRO PALMIERI (Italy) & CHRISTIAAN F. VAN SUMERE (Belgium)

The Hydrocyanic Acid (HCN) Content of *Garri* Flour Made from Cassava (*Manihot* spp.) and the Influence of Length of Fermentation and Location of Source 107
MARK E. UKHUN & FRANCIS O. NKWOCHA (Nigeria)

Characterisation of Chlorogenic Acids by Simultaneous Isomerisation and Transesterification with Tetramethylammonium Hydroxide 115
MICHAEL N. CLIFFORD, BRIAN KELLARD & GORDON G. BIRCH (UK)

Food Chemistry **33** (1989)—© 1989 Elsevier Science Publishers Ltd, England. Printed in Great Britain

Identification and Seasonal Variations of Amino Acids in Birch Sap Used for Syrup Production 125
S. AHTONEN & H. KALLIO (Finland)

Processing of Different Wheat Flour-Supplemented Sorghum Flakes (Sorghum and Wheat of Saudi Arabia): Sensory, Nutritional, and Microbiological Evaluation . 133
HASSAN A. AL-KAHTANI (Saudi Arabia)

Determination of Dietary Fibre in Cider Wastes. Comparison of Methods . 151
I. GOÑI, M. TORRE & F. SAURA-CALIXTO (Spain)

Book Reviews 161

Announcement 164

Number 3

Studies of the Thermal Effect on Parkia Seeds 165
S. A. IBIYEMI, R. O. EHUSANI, F. B. AMAORGU &
J. A. ATTEH (Nigeria)

Properties of Brussels Sprouts Thioglucosidase 173
M. B. SPRINGETT & J. B. ADAMS (UK)

Chemical Studies on *Sekete* Beer 187
A. I. SANNI (Nigeria)

Effect of Staphylococcal Enterotoxin C_2 on the *in vitro* Rates of Protein and RNA Synthesis by Cow and Buffalo Liver 193
R. I. MASHALY, M. G. EL-ZINY, M. H. SALEM, S. A. EL-DEEB &
A. A. ISMAIL (Egypt)

Gelation of Plasma Proteins. 203
DOLORES O'RIORDAN (Republic of Ireland), J. E. KINSELLA (USA),
D. M. MULVIHILL & P. A. MORRISSEY (Republic of Ireland)

Effect of Water Activity on the Heat-Induced Deterioration in the Protein Digestibilty of Corn (*Z. mays*) and Cowpeas (*V. unguiculata*) 215
A. O. ONIGBINDE & I. O. AKINYELE (Nigeria)

Anthocyanins of *Vitis rotundifolia* Hybrid Grapes 225
OLUSOLA LAMIKANRA (USA)

Book Reviews 239

Number 4

Superoxide Dismutases in Foods. A Review 243
J. K. DONNELLY, K. M. McLELLAN, J. L. WALKER &
D. S. ROBINSON (UK)

Composition and Flatulence-producing Potential of Commonly Eaten Nigerian and American Legumes 271
R. DIXON PHILLIPS (USA) & BENE W. ABBEY (Nigeria)

Comparison of Methods to Determine the Extent of Staling in Egyptian-type Breads 281
R. M. MAHMOUD & A. A. ABOU-ARAB (Egypt)

Effects of Traditional Methods of Processing on the Nutrient Content and Some Antinutritional Factors in Cowpeas (*Vigna unguiculata*) 291
I. O. AKINYELE (Nigeria)

Oxidation of Stigmasterol in Heated Triacylglycerols 301
GEORGE BLEKAS & DIMITRIOS BOSKOU (Greece)

Technical Note
Storage Related Changes in Flavour and Certain Chemical Characteristics of a Soy-Based Spread. 311
ASHOK A. PATEL & SUDHIR K. GUPTA (India)

Book Reviews 319